

SMOKE & MIRRORS

Cocktail Brunch

\$89PP

TO START

Loaded Nigiri flamed salmon nigiri, crispy onions, soy, matcha tea mayo, crispy bacon

Burning Shrub belvedere vodka, red okar, hellfire bitters, mandarin & rosemary shrub topped with prosecco and smoked with hickory wood

FOLLOWED BY

Karaage Chicken Bites truffle, Smoked Black Garlic dip

Lady of Winterfell jinzu Gin, rinquinquin peche, yuzu, matcha tea served up with maple wood smoked nursery.

FOLLOWED BY

Crispy Pork Belly coal fired pineapple salsa, Lime pepper slaw, boa buns

Oaxacan Cigar coffee infused sauza hornitos, vida mezcal, smoked and salted agave, bobs vanilla bitters

TO FINISH

Smoked Strawberry Pavlova enough said!

She-So Miso johnny walker black label, ardbeg, white cream de cacao, coffee, chai tea served with a smoked miso & caramel foam



THE LOFT